

Citrus Bomb-session hazy kveik ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **75**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.4 kg (52.2%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (21.7%) | 85 % | 5 |
| Grain | Oats, Flaked | 1 kg (21.7%) | 80 % | 2 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | talus | 50 g | 20 min | 9 % |
| Dry Hop | talus | 50 g | 3 day(s) | 9 % |
| Aroma (end of boil) | Idaho 7 | 50 g | 20 min | 12.7 % |
| Dry Hop | Idaho 7 | 50 g | 3 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| lallemand kveik voss | Ale | Dry | 11 g | lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------|-------|------|--------|
| Spice | zest cytrusowy | 150 g | Boil | 10 min |
|-------|----------------|-------|------|--------|